<u> </u>		40 N /D	F			1	Com	nloto if Knou	'n		-	
Substitute form 1449A/PTO						Application Number 10/840,075						
INFORMATION DISCLOSURE						Filing Date	May 6,2004					
						First Named Inventor		Farkas et al. 3742				
STATEM	IENIE	SY AI	PPLICANT		% 2	Group Art Unit						
						Confirmation No.:		7858				
(use as many sheets as necessary)						1		5051-636				
Sheet						Attorney Docket Number						
						AND PATENT PUBLICA		1 - 1 0 1 1	Data of Dublication		Ni41	
Examiner Initials*	Cite No	D.	U.S. Patent Document			Name of Patentee or Applicant of Cited Date of Publication Document Document					ltea	
	U		Number US- US- US-		Kind Code (if known)				MM-DD-YYY			
			JS- JS-									
									*			
			JS-									
	ļ		JS- JS-									
	1		19-		1							
					FOREIGI	N PATENT DOCUMENTS	S					
Examiner Initials*	Cite No.	Foreign Patent Document					Name of Patentee or Applicant of Cited Date of Publication Document of Cited Document				T	
		Office Number			Kind Coo (if known	e	Document			ļ		
										<u> </u>		
										_		
										_		
										-		
										ļ		
											w	
		-										
										├		
	ļ											
	ļ	 										
		<u> </u>		OT!!	ED NON BAT	TENT LITERATURE DOC	NI INDENIA	те		l		
	1 0:4	I to ali		OIH	CADITAL LETTE	PS) title of the article (when ann	ropriate)	title of the item (bo	nok magazine igurnal	Т	•	
Examiner	Cite	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published								'		
Initials*	No.											
	1.	DAGERSKOG, Infra–Red Radiation for Food Processing I.A. Study of the Fundamental Properties of Infra-Red Radiation, 1979, pp. 237-257, Vol. 12, The Swedish Food Institute										
	 _ _ 											
	- -	 FARKAS, et al., Characterization of Radiant Emitters Used in Food Processing, 2003, pp. 1-13, Vol. 3 International Microwave Power Institute 										
	3.	FARKAS, et al., Development of a Radiant Heating Process to Mimic Immersion Frying, 2003, pp. 1-6,								+		
	J.	Vol. 9, International Conference Engineering and Food							, pp 0;			
	4.	FARKAS, et al., Analysis of Convective Heat Transfer During Immersion Frying, 2000, pp. 1269-1285,										

*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

HUBBARD, et al., A Method For Determining The Convective Heat Transfer Coefficient During Immersion Frying, January 14, 1999, pp. 200-215, Vol. 22, Journal of Food Processing Engineering

HUBBARD, et al. *Influence Of Oil Temperature On Convective Heat Transfer During Immersion Frying*, August 11, 1999, pp. 142-163, Vol. 24, Journal of Food Processing Preservation

WAHLBY, et al. Reheating characteristics of crust formed on buns, and crust formation, September 3,

WEAVER, et al., Infrared processing Improves quality of frozen French-Fried Potatoes, 1970, pp. 66-

Date Considered

5.

6.

7.

8.

Examiner Signature

Vol. 18(6), Drying Technology

72, Vol. 24, Food Technology

2001, pp. 177-184, Vol. 53, Journal of Food Engineering